



THE BIRTH

Ha:l

Mesquite Smoked Squash Puree
Mosaic of O'otham Gourds,
Sweet Arizona Buttermilk, Agave Cotton

20

Hand Picked Lettuces

Leaves of Fall & Oak
Macerated Crow's Dairy Feta, Wolfberry Snow,
Native Seed Brittle

18

Escargot, Wild Mushrooms & Caramel Goat Cheese

Native "Toast" with Truffle Crema,
Meyer Lemon & Black Garlic Butter, Pork Belly

24

Pee-Posh Garden

Seeded Soil, Baby Corn,
Ramona Farms Garbanzo Beans,
Sonoran Chile Froth, Nopales

20

THE BEGINNING

*** Grouper Cheeks**

Red Tepary Miso,
Chiltipin Kimchi, Petite Cabbage,
Desert Cactus Seeds

26

Composition of Lobster

Ramona Farms Corn Pinole Soufflé, Brown Butter Crumble,
60 day Corn & Cherokee Tomato Bisque

29

Duo of Goose and Rabbit

Goose Rilette & Compressed Rabbit Saddle,
Ramona Farms Pima Wheat Berries, Roasted Carrot Espuma, Desert Sage

28

Foie Gras & Onions

Seared Hudson Valley Foie Gras
l'ittoi & Osha Tisane
Mustard Snips, Sweet Roots

32

Ryan Swanson, Chef de Cuisine
Jack Hupp, Sous Chef

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

THE JOURNEY

*** Dry Aged New York**

Winter Truffle Potato Fluff,
Mulato & Saguaro Emulsion

58

***Mole Rojo Dusted Hebi**

Little Neck Clams, Fennel-Gremolata, Braised Leeks,
Purple Asparagus, Beurre Noisette Foam

46

***Fly South**

Cocoa & Mesquite Cured Duck Breast, Burnt Orange & Graythorn Glazed Duck Wing,
Blue Corn Tamale, Dried Stone Fruit Mole, Sweet Potato

47

*** Msickquatash**

Braise of Lamb Shoulder & Seared Loin,
Steamed Corn Succotash,
Coriander & Pepicha

54

***Wild Boar and Mangalitsa Belly**

Fractured Pima Wheat Berries, Acorn Ash
Sassafras Caramel

52

***Three Sisters**

Wild Scallops, Mesquite Smoked Caviar, Kuri Squash,
Ramona Farms Red Supai Pasta, White Tepary Bean Crackling

48

***Grilled Tenderloin of Tribal Buffalo**

Smoked Corn Puree, Cholla Buds, Chorizo and Scarlet Runner Bean Chile,
Saguaro Blossom Syrup

56

TASTING MENU

The Journey Tasting Menu must be ordered before 8:00p.m. and ordered by the entire table.

SHORT STORY

Amuse
Ha:l
Three Sisters
Intermezzo
Grilled Tenderloin of Tribal Buffalo
Global Artisan Cheese
Dessert

145- Per Person
with wine **250- Per Person**

JOURNEY

Amuse
Ha:l
Hand Picked Lettuces
Pee-Posh Garden
Foie Gras
Elixir
Dusted Hebi
Festival of Seasons
Escargot
Intermezzo
Grilled Tenderloin of Tribal Buffalo
Global Artisan Cheese
Dessert

245- Per Person
with wine **375 -Per Person**

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